

THE CAREER ACADEMY

AT H.C. WILCOX TECHNICAL
HIGH SCHOOL

298 OREGON ROAD,
MERIDEN CT 06451



PROGRAM INFORMATION

- Earn industry-recognized credentials & specialized training: *ServSafe Managers Certification and ServSafe Allergen Certification*
- Convenient schedule
(Mon. – Thurs., 3 to 5:30 p.m.)
- Hands-on, interactive learning
- Credit recovery opportunities
- Transportation provided (*To Career Academy, Maloney High School only*)

CAREER PATHWAYS

- Executive Chef
- Food Service Management
- Sous Chef
- Banquet & Catering Services
- Line Cook
- Bakery Chef
- Food Scientist

COLLEGE PATHWAYS

Two-year or four-year degree in Culinary Arts, Hospitality or Food Service Management.

CULINARY ARTS

H.C. Wilcox Technical High School, part of the Connecticut Technical Education and Career System, is offering a limited number of seats for grade 10 and 11 students to participate in a two-year **Culinary Arts** accelerated-training certificate program. In collaboration with Meriden Public Schools, this program allows students to earn specialized training in a high-demand skilled-trade area. The technical skills acquired in this program will help make students employable in numerous aspects of Culinary Arts.

SCHEDULE A CAREER ACADEMY TOUR TODAY!

Contact Stacy Butkus, Principal, at
203.238.6260 or Stacy.Butkus@cttech.org

FREQUENTLY ASKED QUESTIONS

1. What is The Career Academy at H.C. Wilcox Technical High School?

The Career Academy at H.C. Wilcox Technical High School is a unique collaboration between the Connecticut Technical Education and Career System and Meriden Public Schools. A limited number of seats are available for eligible grade 10 and 11 students to train in **Culinary Arts**; an in-demand career field.

The program will graduate students with career certificates and industry-recognized credentials. The Career Academy program gives students a jump-start on their career by preparing them with technical and employability skills aligned with entry-level industry positions.

2. What certifications will program participants graduate with?

In addition to earning Career Technical Education (CTE) credits towards a high school diploma, graduates of The Career Academy Culinary program may earn: *ServSafe Managers Certification and ServSafe Allergen Certification.*

3. Will I get a high school diploma from The Career Academy?

No. High school diplomas will be conferred by Meriden Public Schools. However, Career Academy participants will earn trade-area certifications upon successful completion of the program.

4. Who is eligible to attend?

The Career Academy Culinary program is open to a limited number of students from Francis T. Maloney High School and Orville H. Platt High School. This program is open to grade 10 and 11 students only.

5. What are the program hours?

Monday through Thursday, 3 to 5:30 p.m. The Career Academy is located at H.C. Wilcox Technical High School, Meriden, CT.

6. Are there program fees?

No, there are no program fees. All tools and project materials will be provided. However, students in Culinary must purchase and wear a uniform.

7. Will transportation be provided?

Transportation to the program is provided by Meriden Public Schools for Maloney High School students to the Career Academy only. Students will be responsible for transportation to their home.

8. How do I apply for this program?

Applications can be picked up in your school counseling office or will be shared via email. Please complete the application in its entirety, have your parent/guardian sign, and return the application to your school counselor. Your counselor will complete the rest and submit it to the Career Academy. Applicants will be contacted by H.C. Wilcox once accepted to the program. Please note: sending school districts are responsible for selection of students into the program.

FOR MORE INFORMATION

Please contact Stacy Butkus, Principal, at **203-238-6260** or **Stacy.Butkus@cttech.org**.